

FOOD SERVICE ENTREPRENEURSHIP AND HOSPITALITY A.A.S.

The Food Service Entrepreneurship and Hospitality program culminates in an Associate of Applied Science Degree. This program combines theory, practical training, and industry experience to prepare students for entry-level and management positions in the diverse and dynamic hospitality industry. The degree program is designed to continue principles taught in the Culinary Arts certificate program. The spectrum of learning is expanded to include more in-depth professional studies thereby enhancing employment options. Accreditation by the American Culinary Federation ensures graduates' eligibility for certification as an ACF Certified Culinarian.

Technical subject areas include introduction to the industry, basic baking, patisserie, cost control, dining room service, Garde manger, nutritional cooking, fundamental cooking principles, short order cookery, a la carte stations, menu planning, supervised internship, and the recognized sanitation certificate awarded by the National Restaurant Association Educational Foundation.

CULA 160	Soups, Stocks, & Sauces	3
CULA 161	Meats & Vegetables	3
CULA 162	Storeroom Management and Receiving Operations	2
CULA 165	Baking & Pastry	5
CULA 206	Restaurant Management	3
CULA 298	Food Service Internship	4
CULA 299	Culinary Arts Capstone	2
ECNS 201S	Principles of Microeconomics	3
HTR 107	Introduction to Hospitality Management	3
M 105	Contemporary Mathematics	3
NUTR 221N	Basic Human Nutrition	3
WRIT 101	College Writing I	3
Total Hours		67

Minimum Required Grade: C-

Associate of Applied Science - Food Service Entrepreneurship and Hospitality

Summary

Code	Title	Hours
Required Courses		67
Total Hours		67

Degree Specific Credits: 67

Required Cumulative GPA: 2.0

Note: See Program Director for scope and sequence advising. Please refer to online schedule for online course availability.

Required Courses

Code	Title	Hours
Complete all of the following courses:		
ACTG 101 or ACTG 201	Accounting Procedures I Principles of Financial Accounting	3
ANTY 133X	Food and Culture	3
BGEN 105S	Introduction to Business	3
BMGT 235	Management	3
BMKT 225	Marketing	3
COMX 111A	Introduction to Public Speaking	3
CSCI 172	Intro to Computer Modeling	3
CULA 100	Culinary Arts Fundamentals	2
CULA 101	Introduction to Knife Skills and Butchery	2
CULA 105	Food Service Sanitation	2
CULA 157	Pantry & Garde Manger	3